64,000 BTU GAS GRILL
USER MANUAL

MODEL NO.: SRGG41207 / TV NO.: 143758

Consumer: Retain this manual for future reference.

Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY

STOP

PLEASE CONTACT **1-866-814-0585** FOR ASSISTANCE

DO NOT RETURN TO PLACE OF PURCHASE

OFFICE HOURS 9AM TO 5PM EST

SAFETY INSTRUCTIONS

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

WARNING

1. **Do not store or use gasoline or other flammable liquids OR vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

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Read this User Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING
Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTIONS” section of this manual.

INSECT WARNING!!! Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion airflow or trap excessive heat in the control area.

GAS INSTALLATION CODES

The installation must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSIZ223.1/NFPA 54, natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2,or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code,as applicable.

LP gas cylinder must be fitted with Overfill Protection Device (OPD).

! WARNING:

a) **DO NOT store a spare LP/gas cylinder under or near this appliance.**
b) **NEVER fill the cylinder beyond 80% full.**
c) **If the information in “a” and “b” is not followed exactly, a fire causing death or serious injury may occur.**

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING: Always keep your face and body away from the burner when lighting.

WARNING: IMPORTANT!

BEFORE LIGHTING…

Inspect the gas supply hose prior to turning the gas “ON”. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement pressure regulator and hose assembly shall be that specified by the manufacturer. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill.
If a replacement is necessary, contact the customer service number below for proper replacement.

Attach the regulator onto the cylinder. Check the hose and regulator connections using a soap and water solution before operating the grill.

Keep a spray bottle of soap water near the gas supply valve and check the connections before each use. See leak testing section

Do not attempt to light the grill if odor of gas is present. Call for customer service 1-866-814-0585

SAFETY INSTRUCTIONS

TESTED IN ACCORDANCE WITH ANS Z21.58-2007 / CSA 1.6- 2007, ANS Z1.58- 2008 / CSA1.6a-2008 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, you must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CSA-B149.1, Natural Gas and propane Installation Code. Electrical Code, ANSI/NFPA 70.

CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some byproducts, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

This outdoor cooking gas appliance is not intended to be installed in or boats.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Never lean over an open grill.

The outdoor cooking gas appliance shall not be used under overhead combustible construction.

SAFETY INSTRUCTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease slide panel bottom at the bottom of the grill's firebox. Clean this area often.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under construction.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. THIS UNIT IS FOR OUTDOOR USE ONLY.

Keeps the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the fame tamers as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris.

Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below) . Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

PLACEMENT OF THE GRILL

MINIMUM CLEARANCE:

2’ Clearance from both sides of combustible material, and 3’ Clearance from the back.

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.

ATTENTION

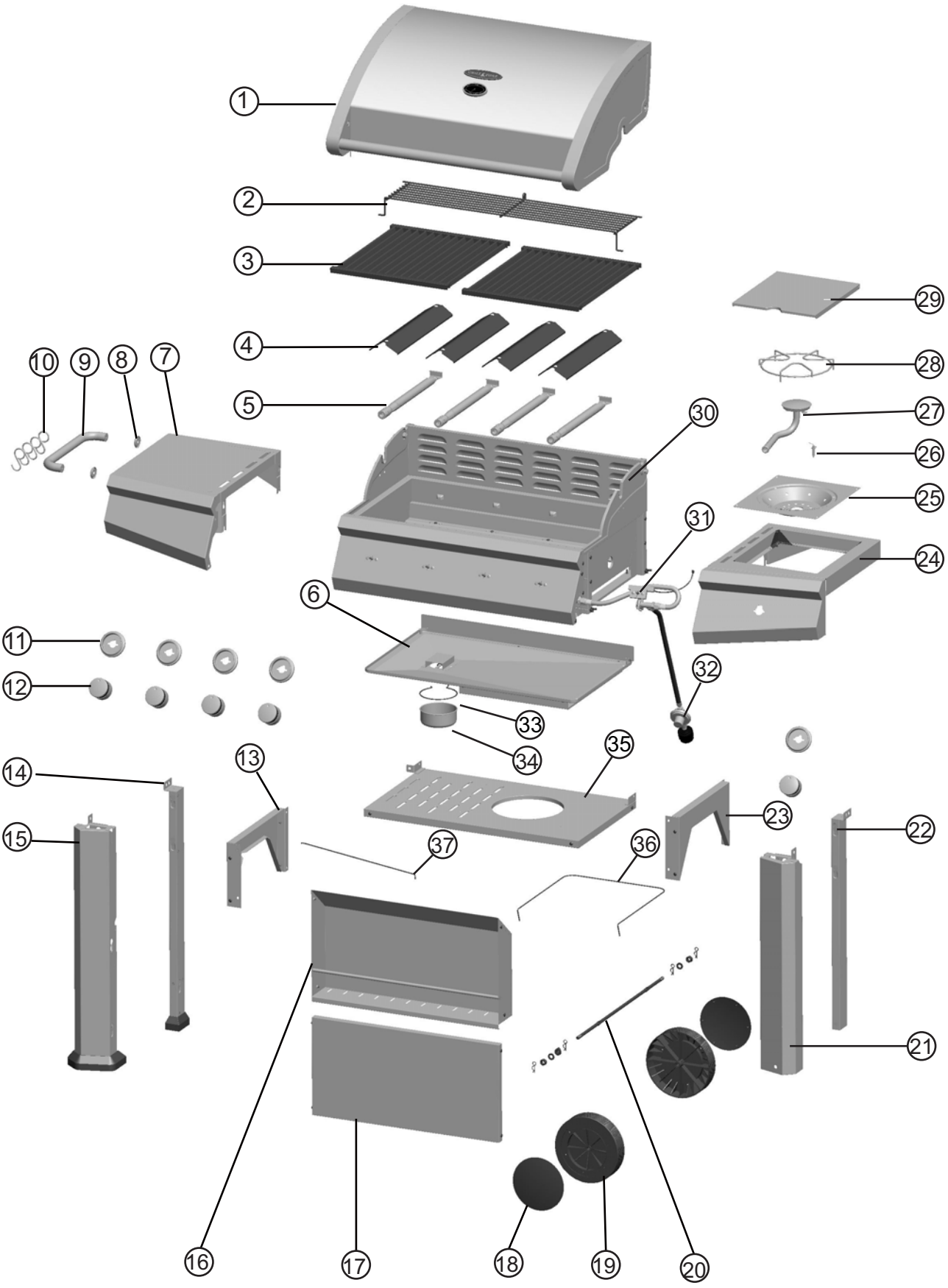
REMOVE ALL PARTS FROM THE CARTON; IDENTIFY PARTS AND HARDWARE TO **BE SURE ALL PARTS ARE INCLUDED. ASSEMBLY REQUIRED.**

IDENTIFY MISSING OR DAMAGED PARTS, PLEASE CALL CUSTOMER SERVICE

1-866-814-0585

DO NOT RETURN TO RETAILER

EXPLODED VIEW



PART LIST

1.	Lid	1pc	
2.	Warming rack	1pc	
3.	Cooking grid	2pcs	
4.	Flame tamer	5pcs	
5.	Main burner	5pcs	
6.	Grease tray	1pc	
7.	Left side shelf	1pc	
8.	Side shelf handle bezel	2pcs	
9.	Side shelf handle	1pc	
10.	Towel hook	4pcs	
11.	Control knob bezel	6pcs	
12.	Control knob	6pcs	
13.	Left transom	1pc	
14.	Rear left pole	1pc	
15.	Front left pole	1pc	
16.	Condiment shelf	1pc	
17.	Lower front panel	1pc	
18.	Wheel cap	2pcs	
19.	Wheel	2pcs	
20.	Axle	1pc	
21.	Front right pole	1pc	
22.	Rear right pole	1pc	
23.	Right transom	1pc	
24.	Right side shelf	1pc	
25.	Right side burner bowl	1pc	
26.	Ignition pin	1pc	
27.	Right side burner	1pc	
28.	Right side burner rack	1pc	
29.	Right burner lid	1pc	
30.	Grill body	1pc	
31.	Side burner valve	1pc	
32.	Regulator&gas hose	1pc	
33.	Grease cup hanger	1pc	
34.	Grease cup	1pc	
35.	Bottom panel	1pc	
36.	Cylinder fixing hook	1pc	
37.	Connection bar	1pc	

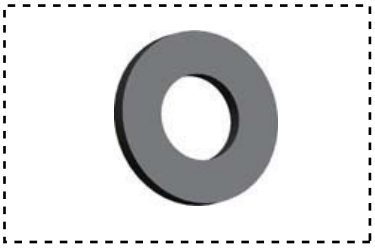
HARDWARE LIST

M5 x 12 wing bolts 15pcs

M6 x 12 wing bolts 2pcs

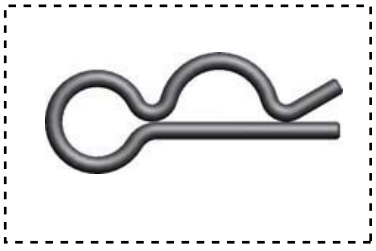
M5 x 12 bolts 8pcs

M10 nuts 2pcs



D10 washers 2pcs

PP washer 1pc



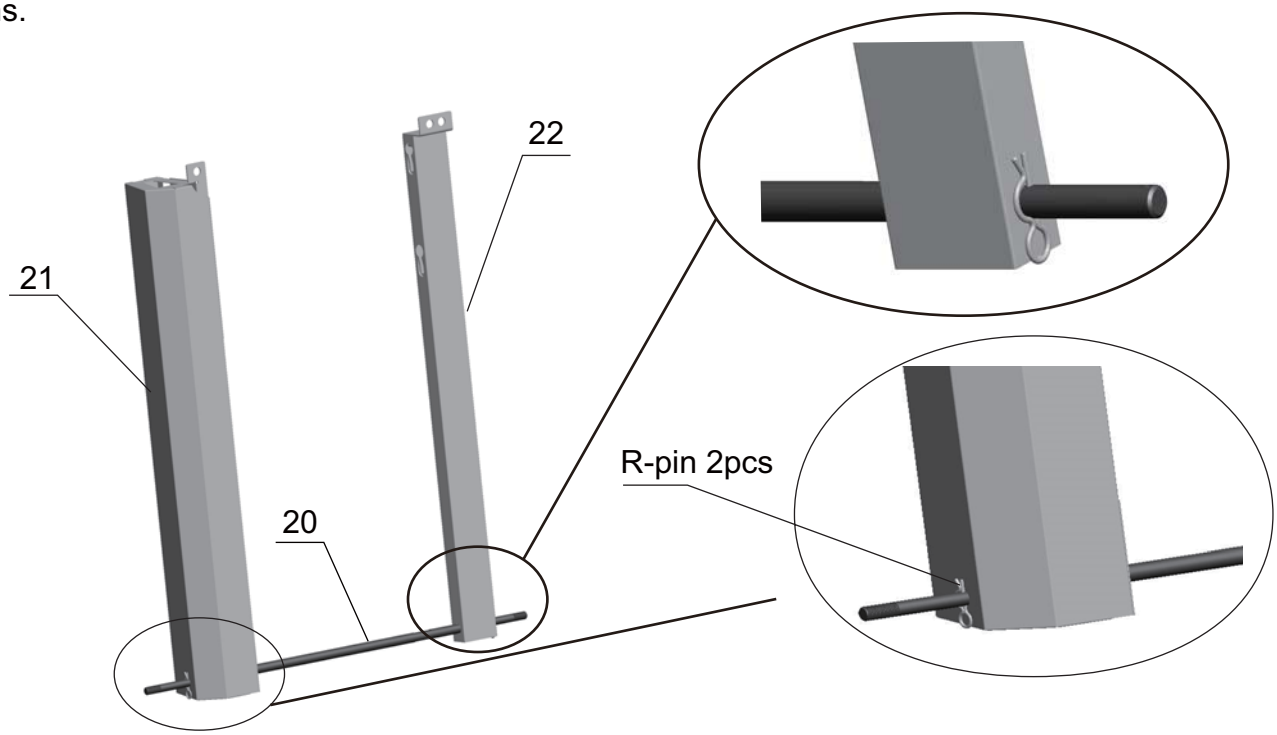
R-pins 4pcs

D5 washers 4pcs

ASSEMBLY INSTRUCTIONS

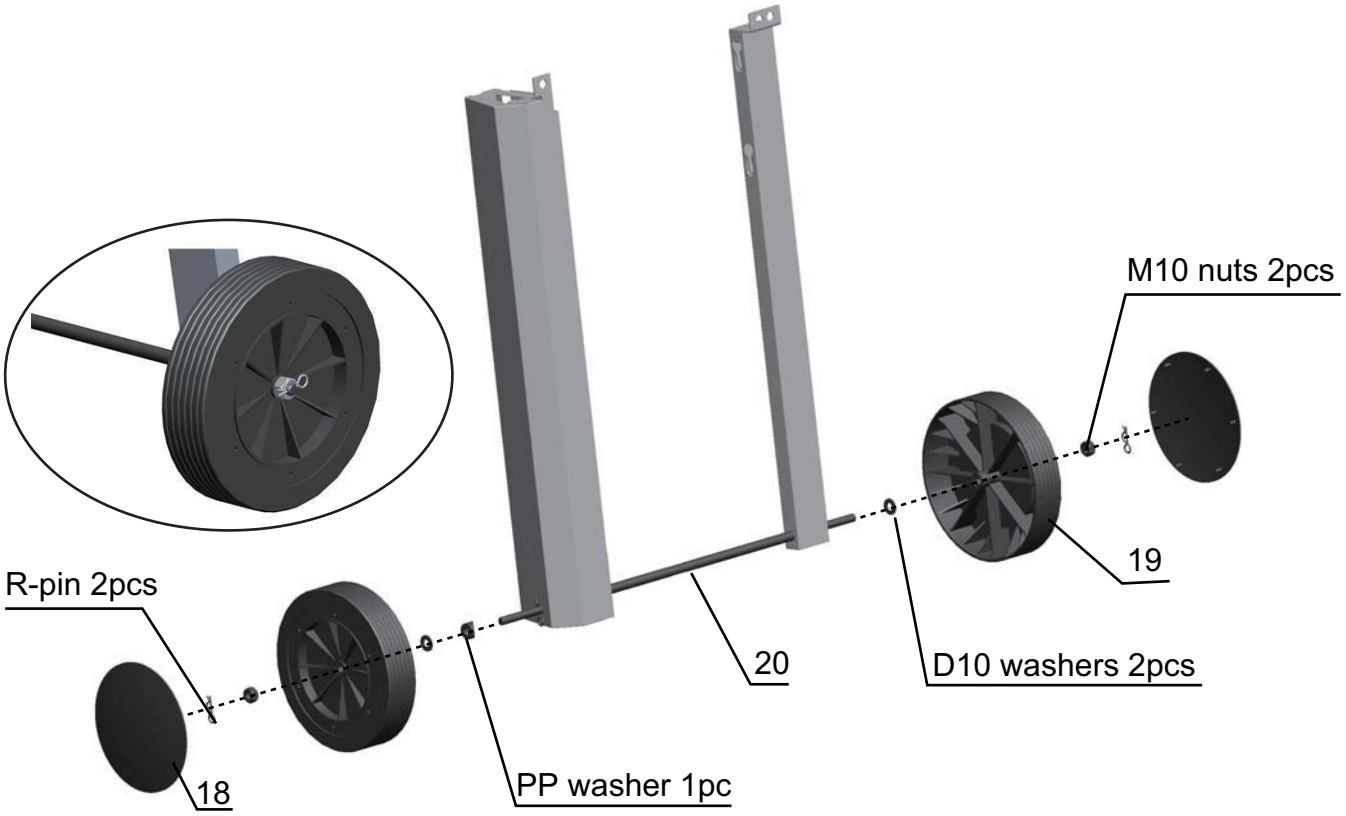
STEP 1

Insert the axle (20) through the front right pole (21) and rear right pole (22), secure them with 2pcs R-pins.



STEP 2

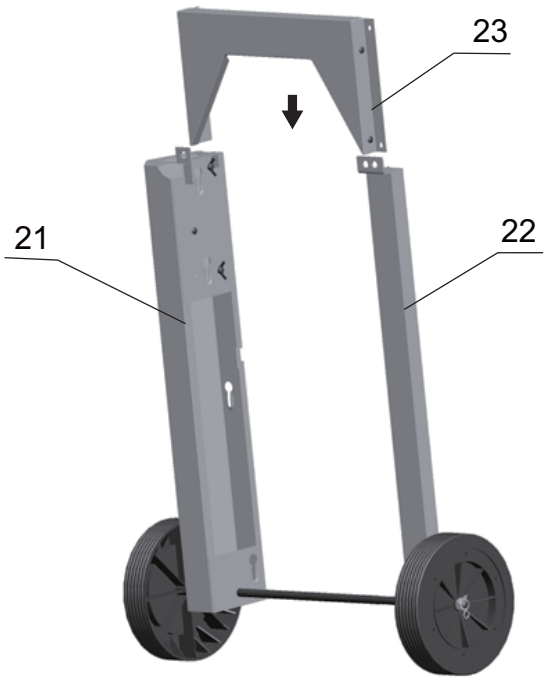
Attach 1pc pp washer, 2pcs D10 washers, 2pcs M10 nuts, 2pcs R-pins, 2pcs wheels (19) and 2pcs wheel caps (18) to the axle (20) and secure them in turn as shown.

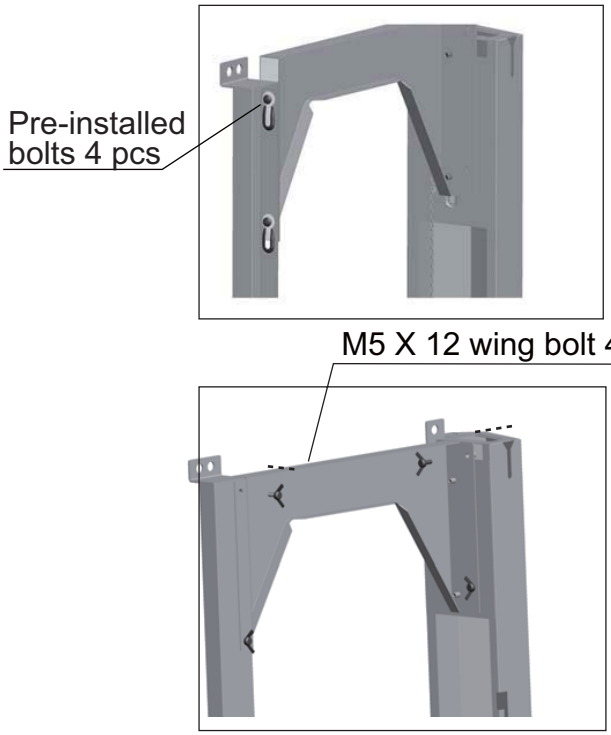


ASSEMBLY INSTRUCTIONS

STEP 3

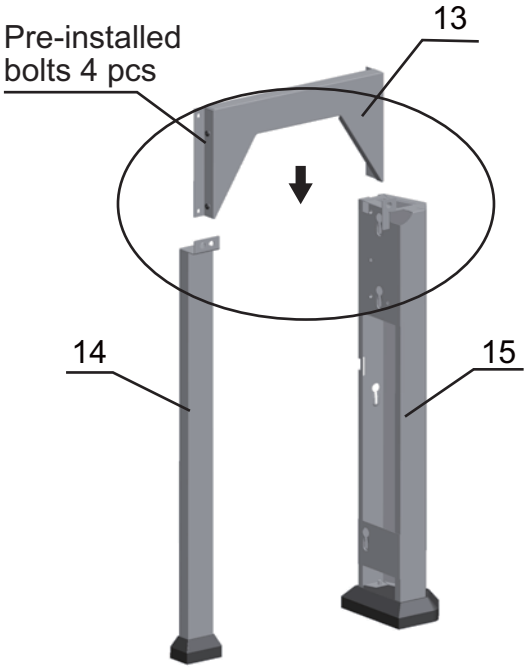
Insert the 4pcs pre-installed bolts on right transom (23) into the four key holes on front right pole (21) and rear right pole (22), secure them with 4pcs M5 x 12 wing bolts.

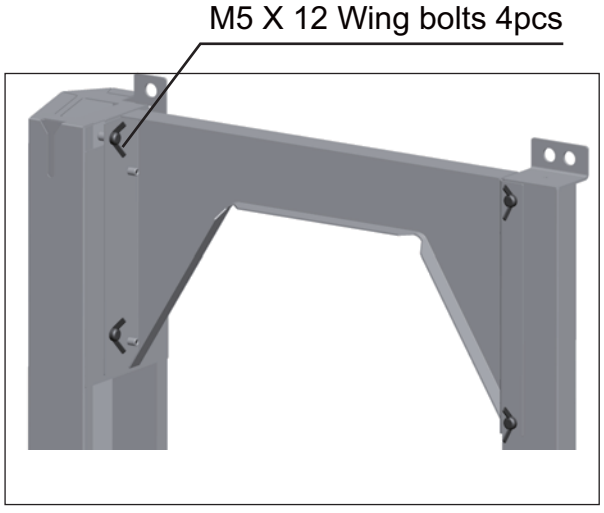




STEP 4

Insert the 4pcs pre-installed bolts on left transom (13) into the 4 key holes on front left pole (15) and rear left pole (14), secure them with 4pcs M5 x 12 wing bolts.

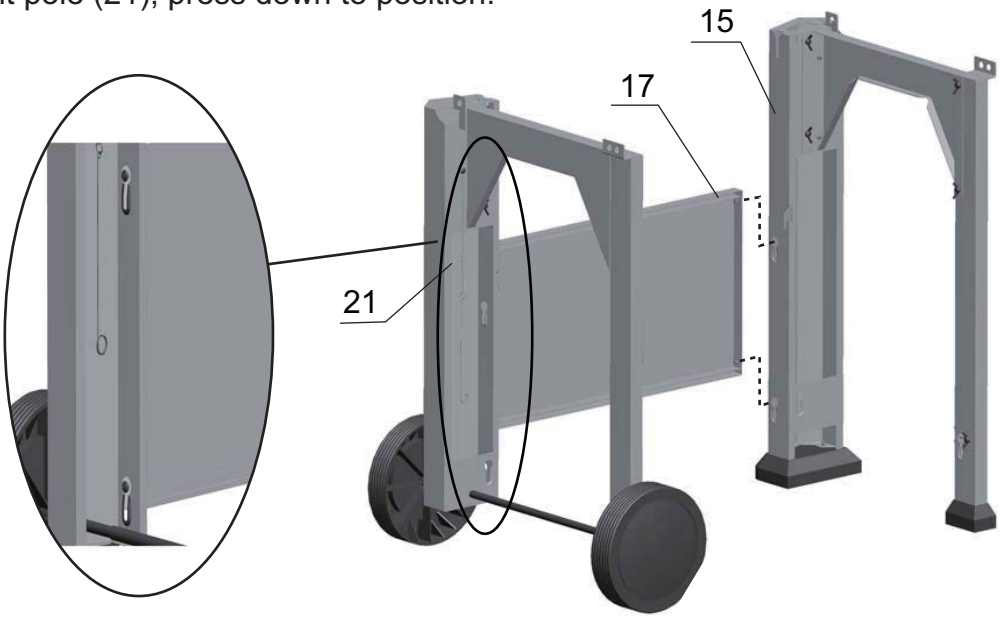




ASSEMBLY INSTRUCTIONS

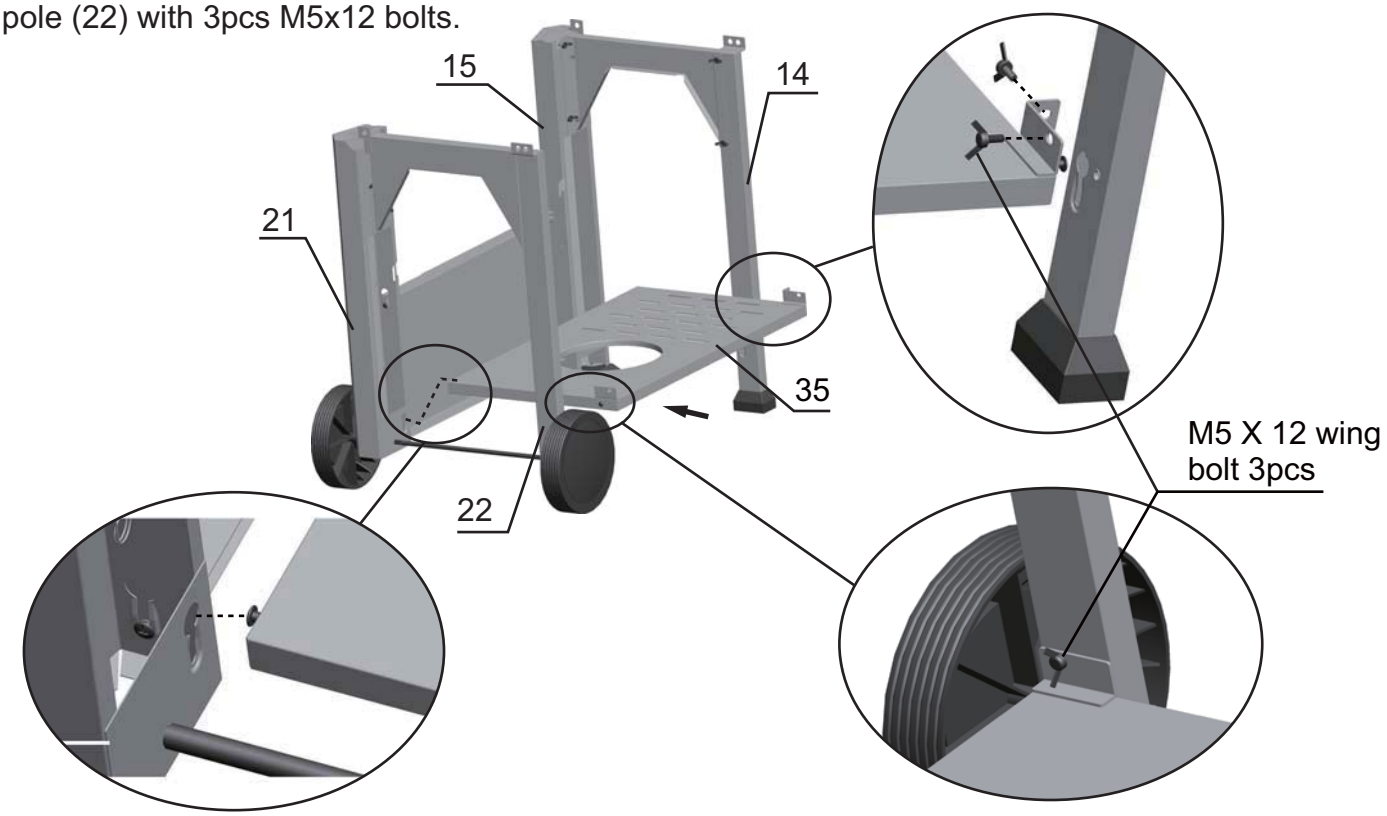
STEP 5

Insert the 4pcs pre-installed bolts on lower front panel (17) into the 4 key holes on front left pole (15) and front right pole (21), press down to position.



STEP 6

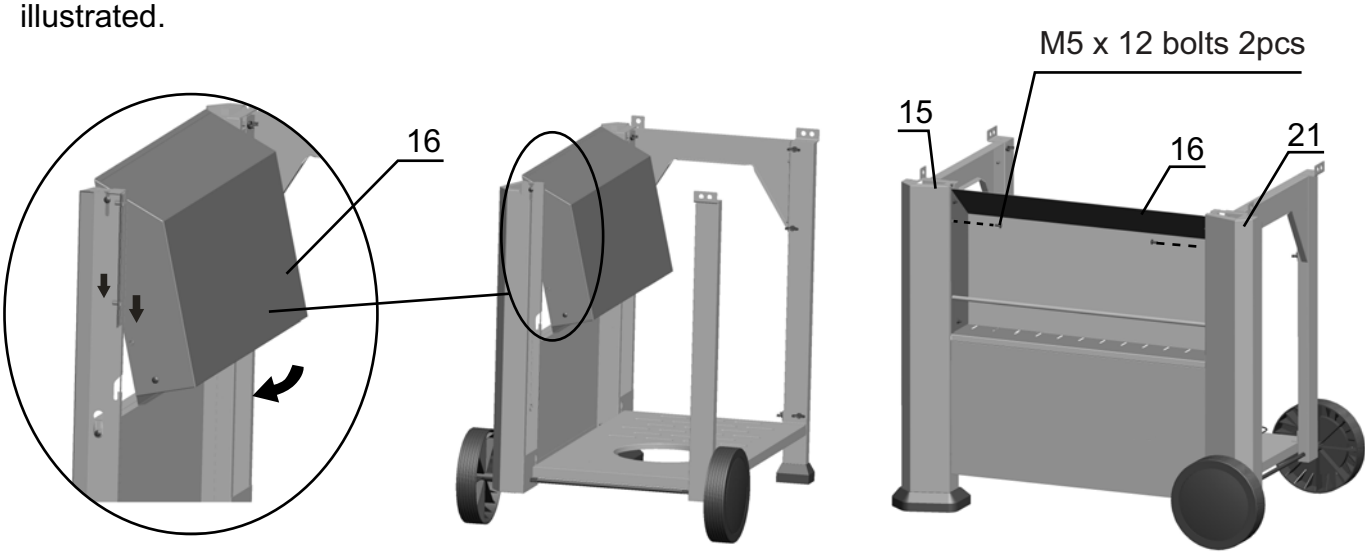
1) Insert the 2pcs pre-installed bolts on bottom panel (35) into the 2 key holes on front left pole (15) and front right pole (21);
2) Insert the 2pcs pre-installed bolts on bottom panel (35) into the 2 key holes on rear left pole (14) and rear right pole (22);
3) Press down the bottom panel (35) to position and secure it to the rear left pole (14) and rear right pole (22) with 3pcs M5x12 bolts.



ASSEMBLY INSTRUCTIONS

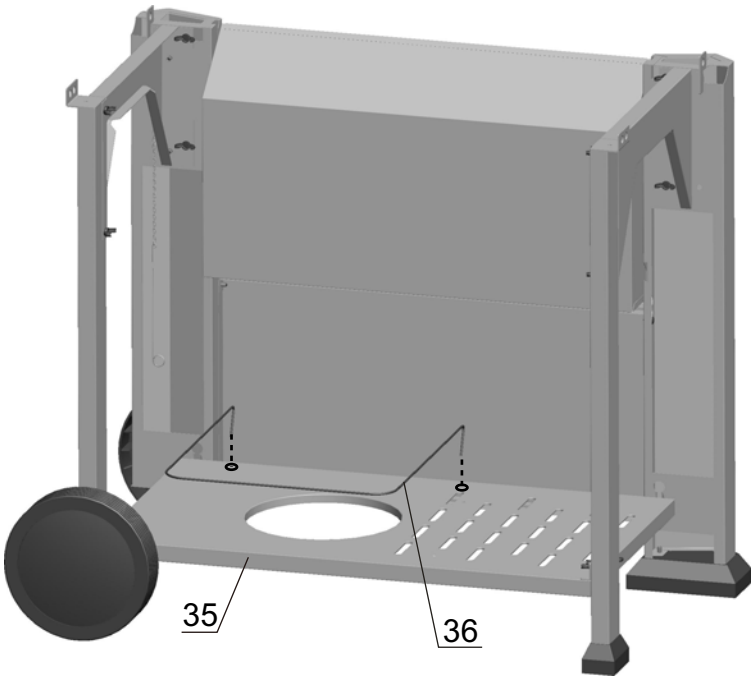
STEP 7

Insert the 2pcs pre-installed bolts on condiment shelf (16) into the holes on top of front left pole (15) and front right pole (21), slide down and then place another 2pcs pre-installed bolts on condiment shelf (16) to position as shown.
Then fix condiment shelf (#16) onto front left & right poles (#15 & #21) with 2pcs M5 x 12 bolts as illustrated.



STEP 8

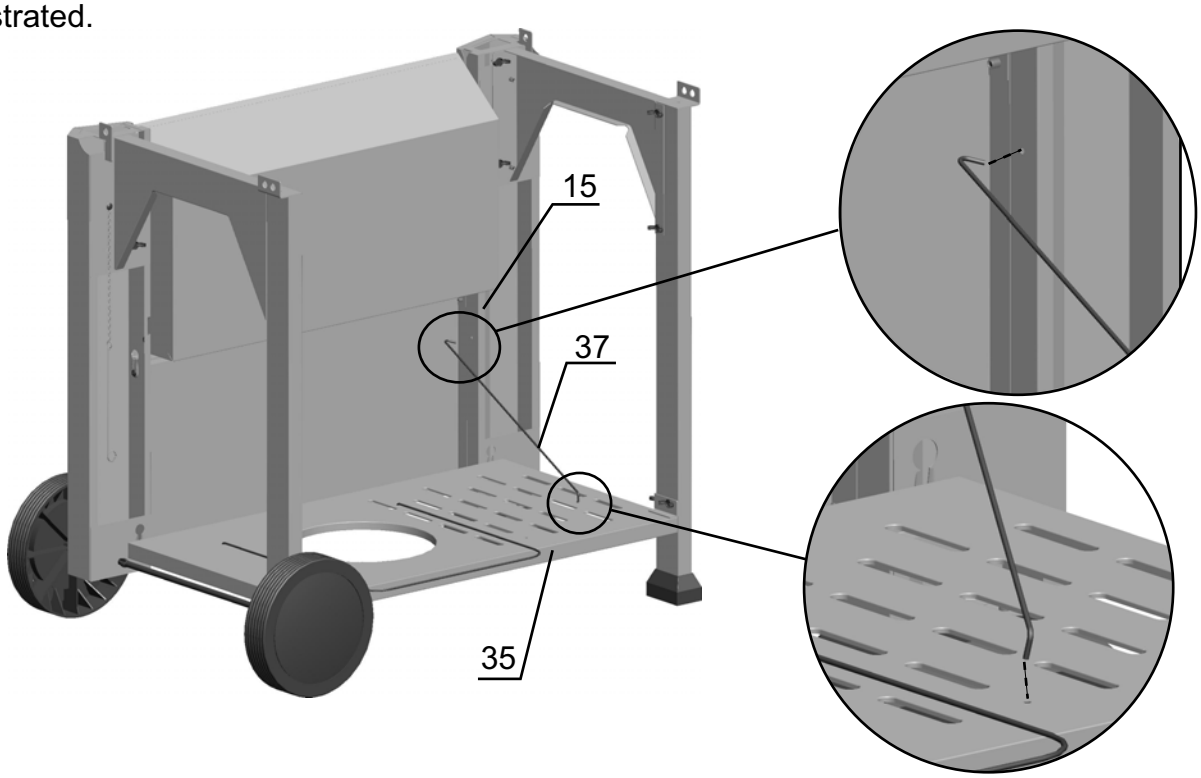
Insert the cylinder fixing hook (36) into 2 holes on bottom panel (35).



ASSEMBLY INSTRUCTIONS

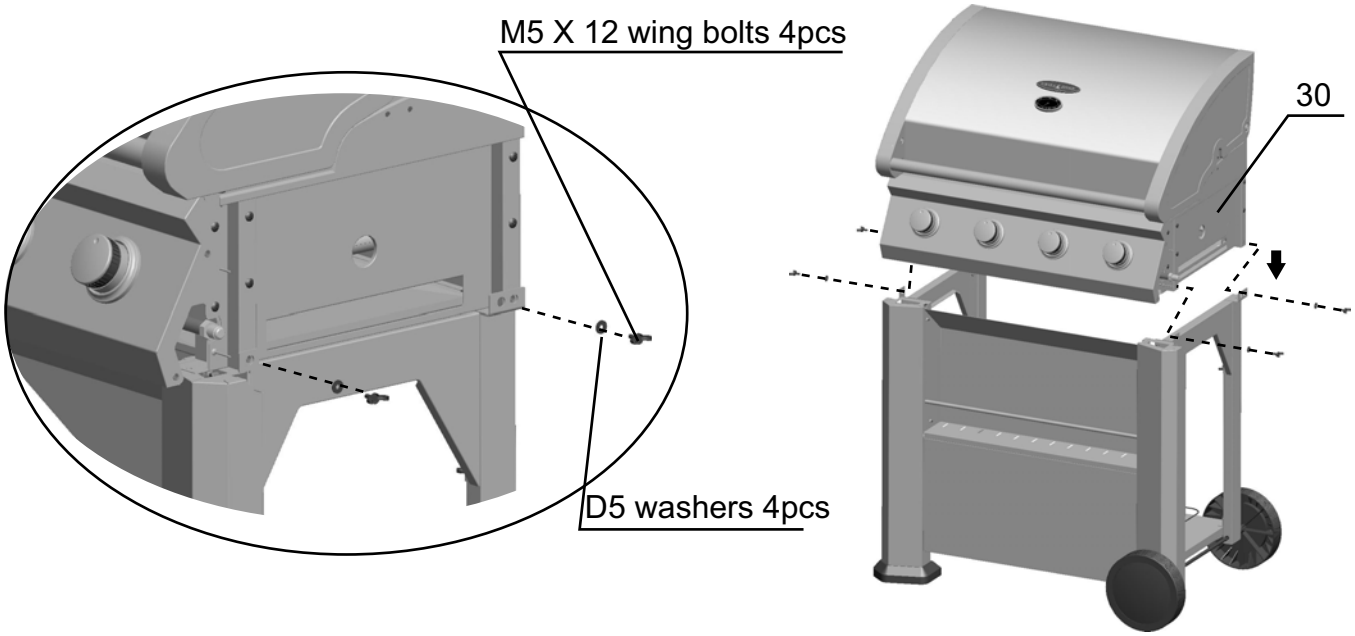
STEP 9

Insert the ends of connection bar (37) into the holes on front left pole (15) and bottom panel (35) as illustrated.



STEP 10

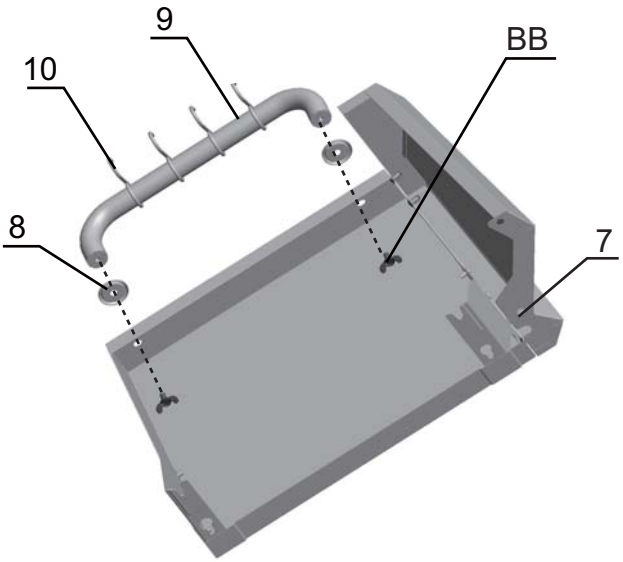
Place the grill body (30) onto the assembled cart, secure it with 4pcs D5 washersand 4pcs M5x12 wing bolts.

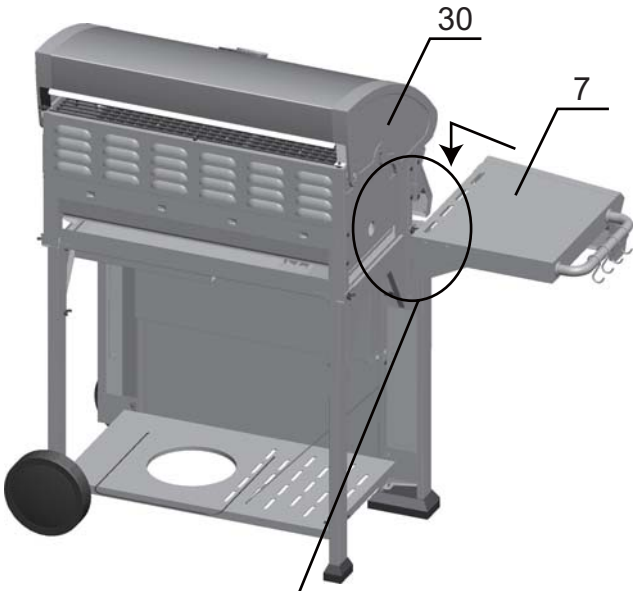


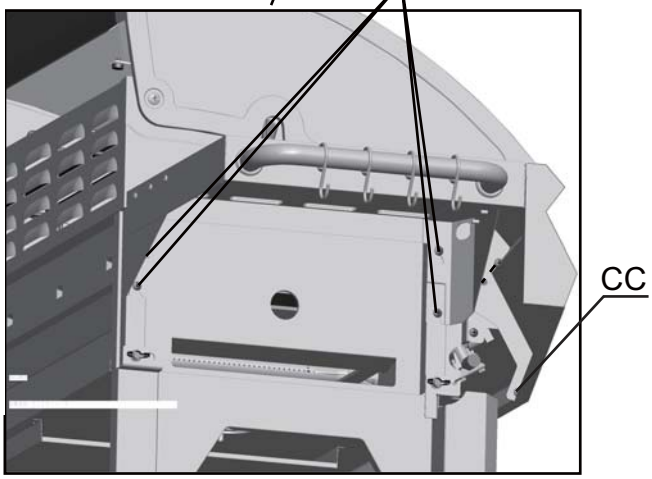
ASSEMBLY INSTRUCTIONS

Step 11

1) Hang 4pcs towel hooks (10) on the side shelf handle (9). Install side shelf handle (9) and 2pcs side shelf handle bezels (8) to left side shelf (7) with 2pcs M6 x 12 bolts.
2) Install left side shelf (7) onto grill body (30) with 4pcs M5 x 16 bolts which are pre-installed on the grill body, not to tighten them instantly. Locking front panel of left side shelf (7) to main control panel with 2pcs M5 x 12 bolts (CC). Finally, tighten all the 6pcs bolts.
3) Repeat the same procedure to install right side shelf (24).



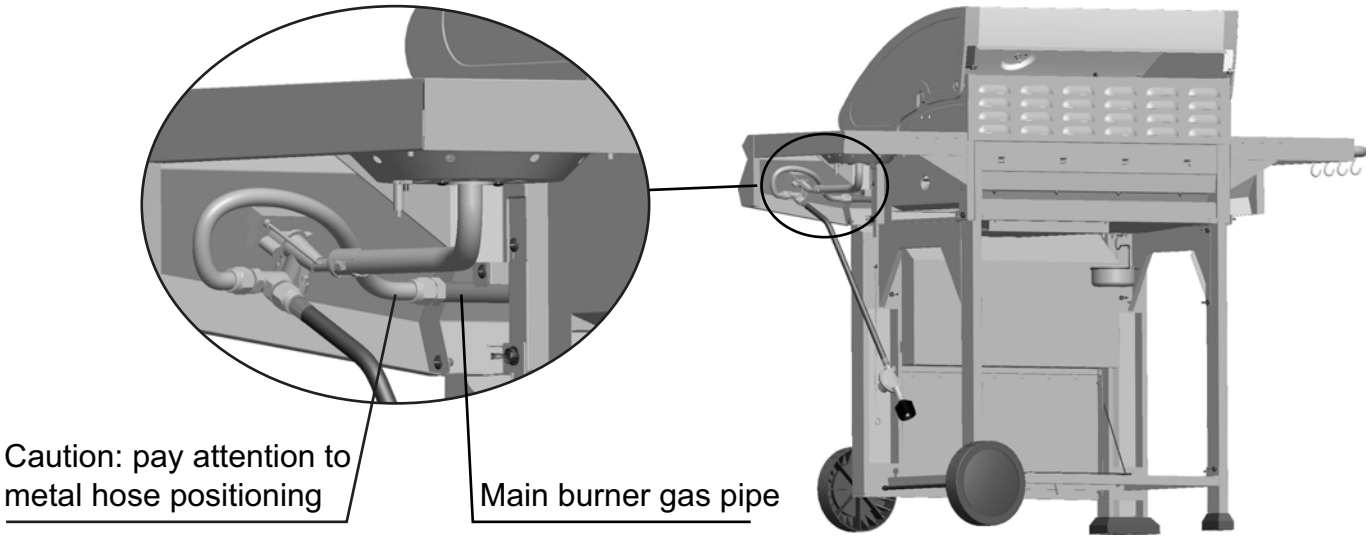




ASSEMBLY INSTRUCTIONS

STEP 12

Insert the metal hose into the main burner gas pipe and screw to tighten with two wrenches.



WARNING:

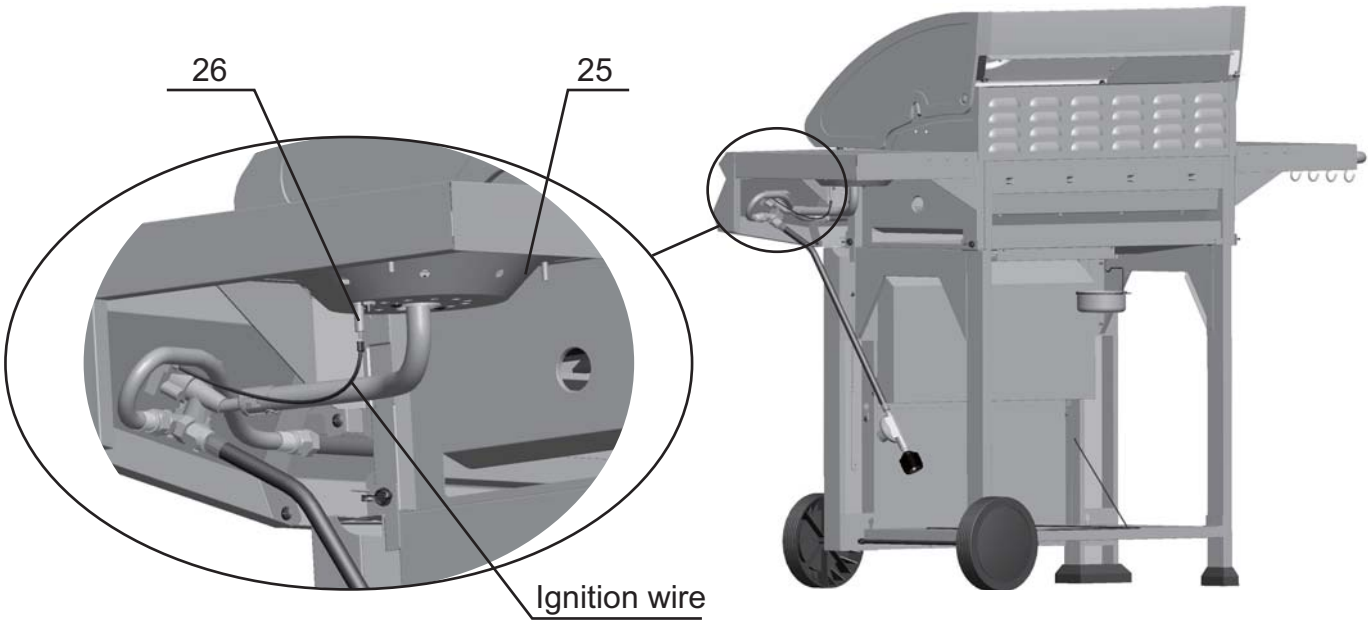
KEEP FLEXING OF THE METAL HOSE MINIMAL TO PREVENT FUTURE LEAKS.

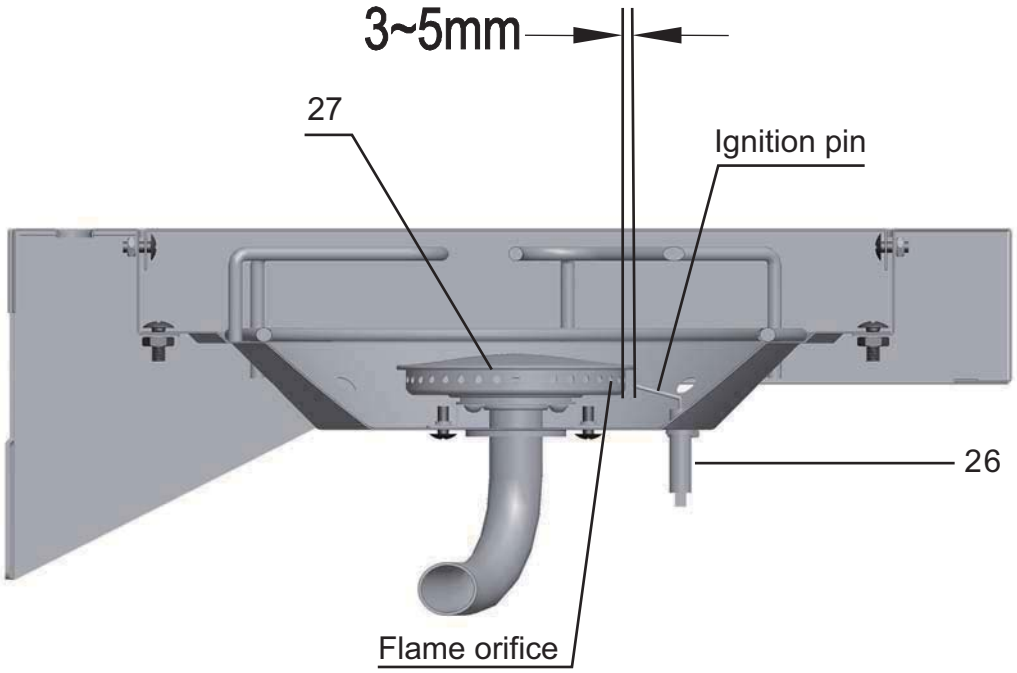
PERFORMA LEAK TEST WITH A SOAPY SOLUTION BEFORE USING.
PLEASE REFER TO “LEAK TESTING” SECTION OF THE USER MANUAL.

ASSEMBLY INSTRUCTIONS

STEP 13

Insert the end of ignition wire to the ignition pin (26) on the right side burner bowl (25).
Note: manually adjust the gap between the ignition pin and the flame orifice around 3~5mm (0.1 - 0.2inch) to ensure proper ignition.

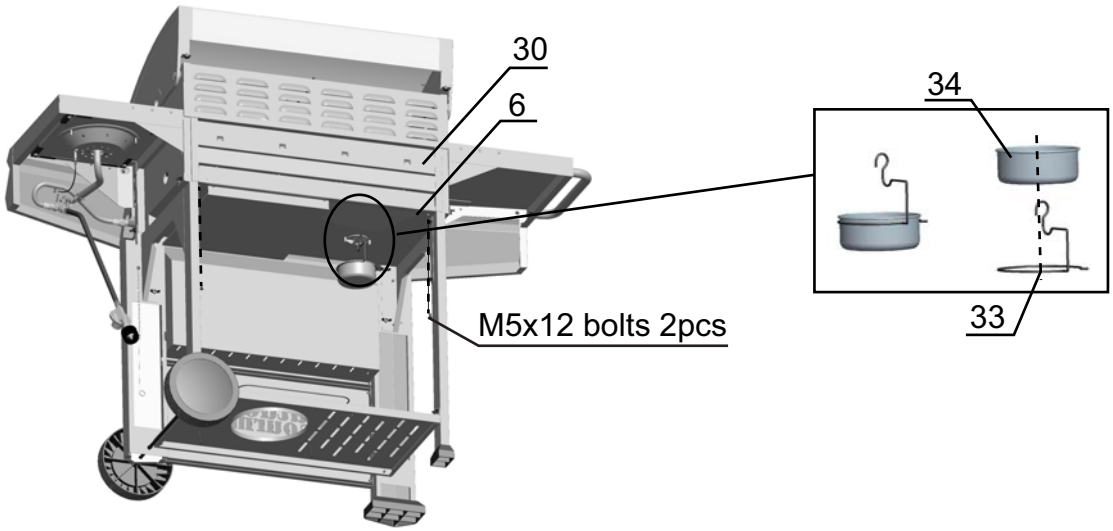




ASSEMBLY INSTRUCTIONS

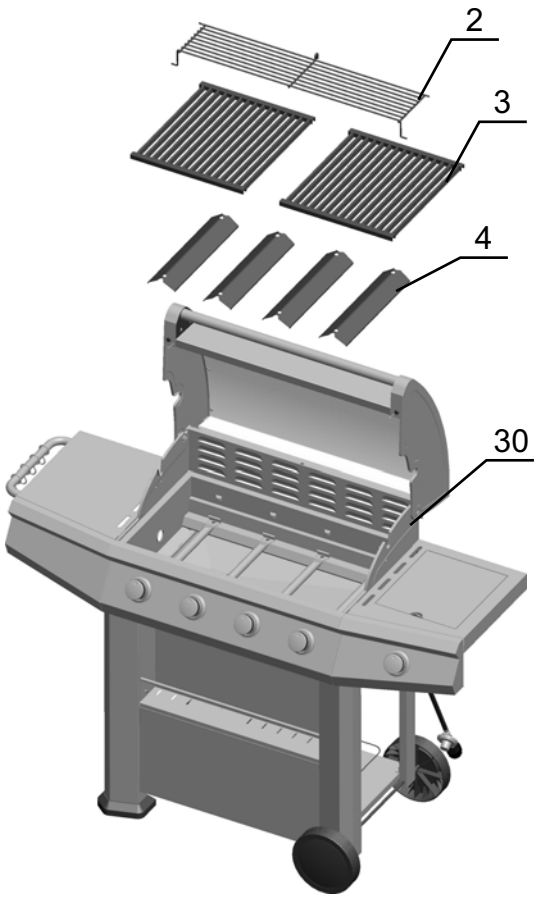
STEP 14

Fix grease tray (6) onto the grill body (30) with 2pcs M5 x 12 bolts; install grease cup (34) into grease cup hanger (33) and then hang them onto the bottom of grease tray.



STEP 15

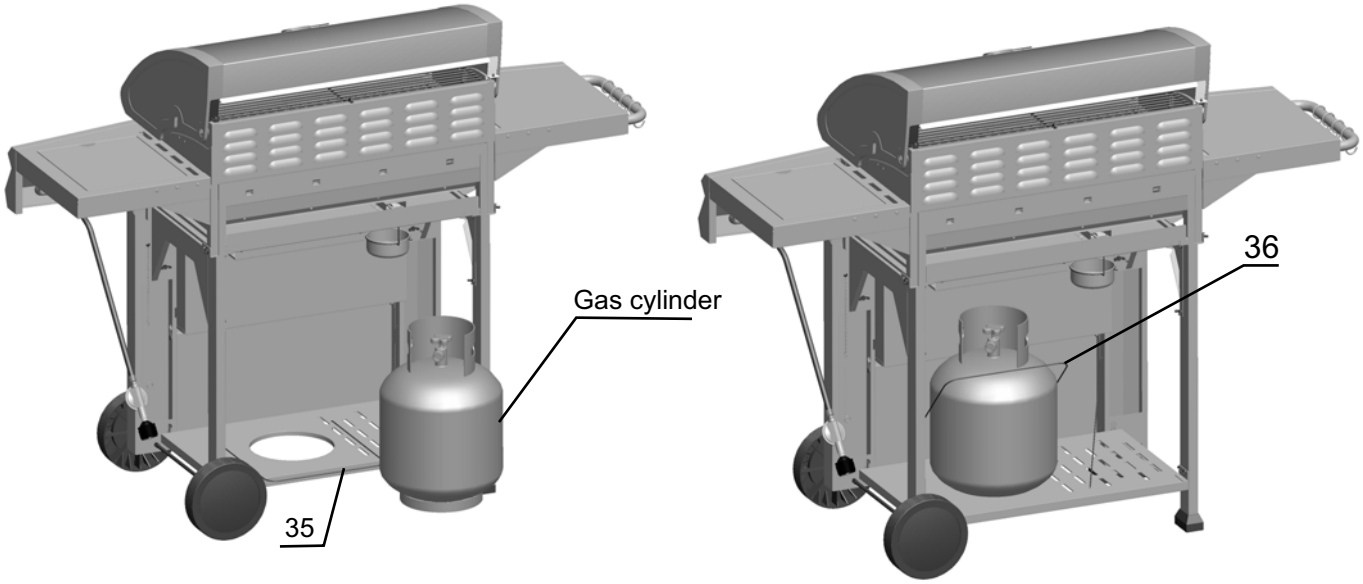
Place 4pcs flame tamers (4), 2pcs cooking grates (3) and 1pcs warming rack (2) into the grill body (30) in turn.



GAS CYLINDER INSTALLATION INSTRUCTIONS

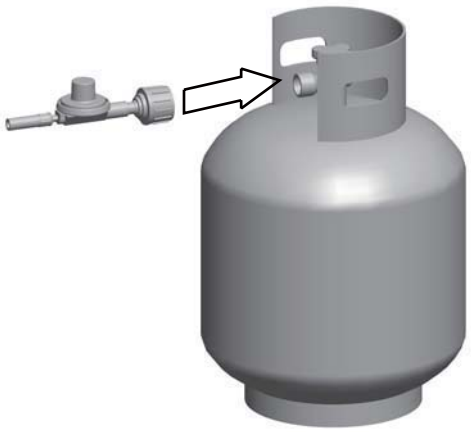
STEP 1

Place gas cylinder (not included) into the hole at bottom panel (35).
Life the cylinder fixing hook (36) to secure the gas cylinder.



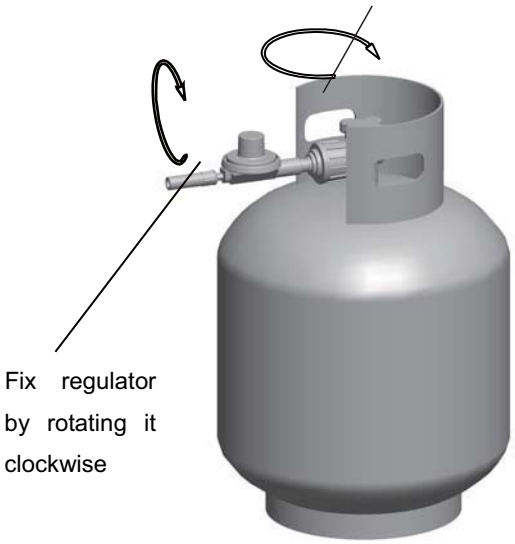
STEP 2

1) Check to ensure that the valve of gas cylinder is securely turned off prior to making the connection. If not, turn the valve clockwise to turn it off.
2) Connect the hose and regulator assembly to the gas cylinder. Turn the requlator clockwise to make sure it's securely tightened.



Gas cylinder

Shut off gas supply by rotating valve of gas cylinder clockwise.



GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be those specified by the grill manufacturer.

This is a liquid propane configured grill.
Do not attempt to use a natural gas supply.

Total gas consumption (per hour) of this grill with all burners on “MAX”:

Main burner	52,000 Btu/hr.
Side burner	12,000 Btu/hr.
Total	64,000 Btu/hr.

The installation of this appliance in Canada must be in accordance with the Standard CAN/CSA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LP GAS CYLINDER REQUIREMENTS
(20LB. CYLINDER)

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339, as applicable.

The 20lb. cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 is the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CSA-V-1.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Other cylinder may be acceptable for use with the appliance provided they are compatible with the appliance retention means.

Main Manifold operating pressure: 11” water column (W.C.)/2.74KPA

LP Gas Cylinder must be fitted with Overfill Prevention Device (OPD).

LP Gas Cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

LP GAS HOOK-UP

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. LP cylinder (18-1/4” high, 12-1/4” diameter).

TO CONNECT THE L.P. GAS SUPPLY CYLINDER

1. Make sure cylinder valve is in its full off position (turn clockwise to stop).
2. Check cylinder valve to ensure it has proper external male threads (type 1 connection per ANSIZ21.81).
3. Make sure all burner valves are in the off position.
4. Inspect valve connections, port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.

GAS HOOK-UP

6 Open the cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill. See below. If a leak is found, turn the cylinder valve off and do not use the grill until a local LP gas dealer can make repairs.

To disconnect LP gas cylinder:

1. Turn the burner valves off.
2. Turn the cylinder valve off fully (turn clockwise to stop). Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

A cylinder of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas cylinder to use. **You must use an OPD gas cylinder which offers an Overfill Prevention Device.**

This safety feature prevents the cylinder from being overfilled which can cause malfunction of the LP gas cylinder, regulator and/or grill. In Canada, the LP gas cylinder must meet the National Standard of Canada, Can CSA –B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

1. The LP gas cylinder must have a shutoff valve, terminating in an LP gas supply cylinder valve outlet that is compatible with a Type 1 cylinder connection device. The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
2. The cylinder supply system must be arranged for vapor withdraws.
3. The LP gas cylinder used must have a collar to protect the cylinder valve.

PROPER PLACEMENT AND CLEARANCE OF GRILL

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only,** at least 3 feet from the back and 2 feet from side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing. This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

- **Never** connect an unregulated LP gas cylinder to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11” water column (W.C.)2.74KPA for connection to an LP gas cylinder.
- Replacement regulators and hose assemblies must be those specified in this manual.
- Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- a) Do not store a spare LP gas cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80 percent full.
- c) If the information in a) and b) is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas cylinders in an upright position.
- Do not store (or) or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas cylinder to excessive heat.
- Never store an LP gas cylinder indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas cylinder first and store it safely outside.

- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- LP gas cylinders must be stored outdoors out of reach of children.

  Disconnected LP gas cylinder must not be stored in a building, garage or any other enclosed area.

GAS HOOK-UP

- When your gas grill is not in use, the gas must be turned off at the supply cylinders. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call **1-866-814-0585** for an authorized replacement hose.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas cylinder. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas cylinder.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call from near the LP gas cylinder because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.
NEVER LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

Make sure all control valves are in the “OFF” position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Use the soap solution and spray or brush it onto all of these connections. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fittings, turn off the gas supply, and contact our customer service at **1-866-814-0585**

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

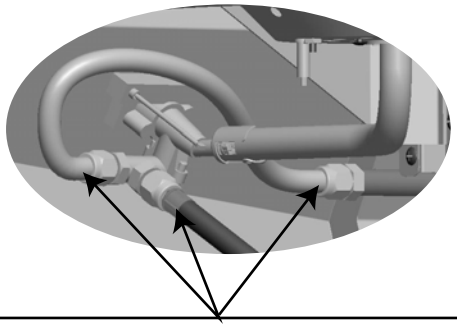
Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners, the flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at **1-866-814-0585**.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.



Test leak side burner connections where shown.
- Metal gas hose
- Hose connection to burner inlet fitting
- Main gas hose connection

INSTALLER FINAL CHECK

- ❒ Specified clearance maintained 2 feet from sides of combustibles, and 3 feet from the back.
- ❒ All internal packaging removed.
- ❒ Knobs turn freely.
- ❒ Burners are tight and sitting properly on orifices.
- ❒ Pressure regulator connected and set for 11" W.C. LP gas. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).
- ❒ Unit tested and free of leaks.
- ❒ User informed of gas supply shut off valve location.

OPERATING INSTRUCTIONS

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "MAX" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

TO BIGIN

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions.
4. Turn the control knob(s) to "MAX" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "MAX" and "MIN".

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat lasts, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

BEFORE LIGHTING…

Inspect the gas supply hose prior to turning the gas “ON”. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement pressure regulator and hose assembly shall be that specified by the manufacturer. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill, see leak testing section.

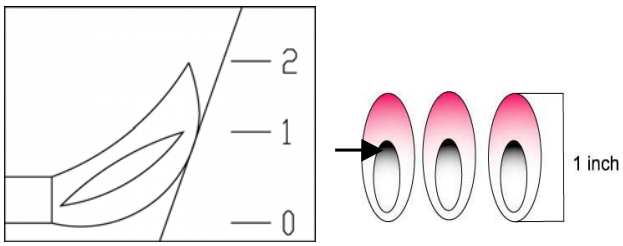
TO LIGHT THE GRILL BURNER

Always keep your face and body as far from the grill as possible when lighting.

1. Read instructions before lighting.
2. Open lid during lighting.
3. Ensure knobs are in “OFF” position.
4. Turn on the cylinder valve .
5. Push and turn control knob counter-clockwise to “MAX” position until click is heard and burner is lit. Then release knob. Adjust the flame by turning control knob between “MAX” and “MIN” positions.
6. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
7. To turn off, turn control knob clockwise until it locks in “OFF” position.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each



Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

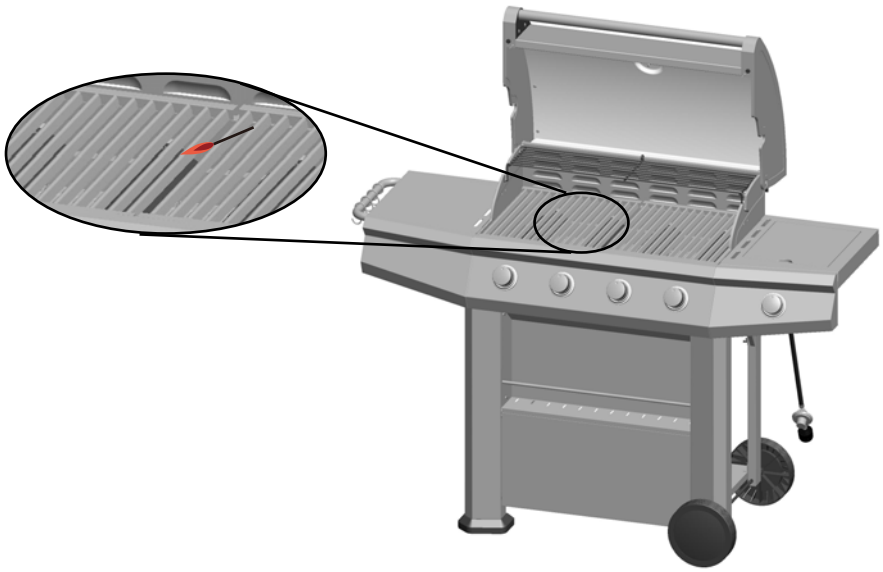
Visually check the burner flames prior to each use, the flames should look like this picture, if flames do not, refer to the CARE & MAINTENANCE of this manual. If these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

1. Open lid before lighting.
2. Turn the burner control knobs to "OFF".
3. Place a paper match in the end of the match lighter. Strike the match and place through the cooking grate to the LEFT burner of 1/2" (1 to 2 cm) away.
4. Turn on the LEFT burner control knob to "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "MAX" position.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 31.

LIGHTING INSTRUCTIONS



Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call for customer service **1-866-814-0585**.

USING THE SIDE BURNER

WARNING: IMPORTANT!

USING THE SIDE BURNER

Inspect the gas supply hose prior to turning the gas “ON”. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

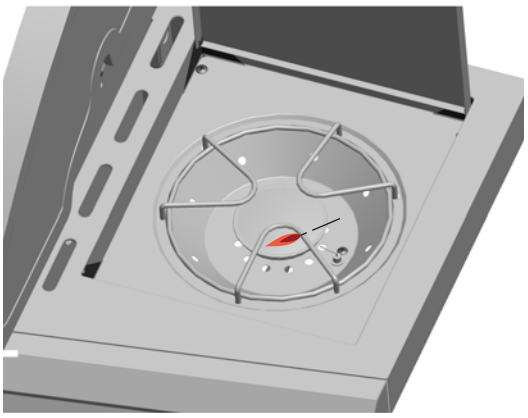
LIGHT THE SIDE BURNER:

1. Read instructions before lighting.
2. Open lid during lighting.
3. Ensure the knob is in “off” position.
4. Turn on the cylinder valve.
5. Push and turn control knob counter-clockwise to “MAX” position until click is heard and burner is lit. then release knob. adjust the flame by turning control knob between “MAX” and “MIN” positions.

NOTE: If the side burner igniter is not functioning, see the following section for match lighting.

MATCH LIGHTING THE SIDE BURNER

1. Open the lid to the side burner before lighting.
2. Turn the burner control knob to "OFF".
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the burner.
4. Turn the side burner control knob to the "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 31.



CARE & MAINTENANCE

STAINLESS STEEL

Under extreme conditions, stainless steel can rust and the rust may not be removable. These conditions may become more prevalent in coastal areas. Always use extra precautions while cleaning the stainless steel by using a soft non-abrasive cloth and a stainless steel cleaner/polish to minimize the risk of scratching the surface.

BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, see the TROUBLE SHOOTING section of this manual

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

SIDE BURNER CLEANING:

Clean the exterior of the burner with a brush. Clear any clogged burner ports with a straightened steel wire.

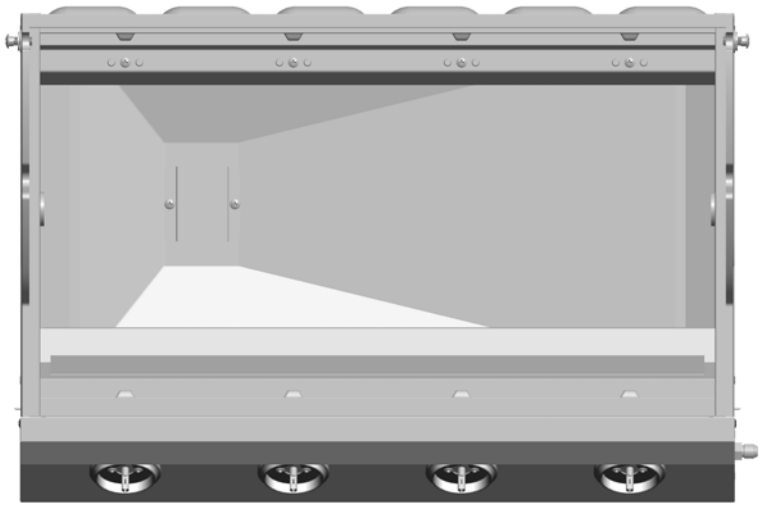
Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

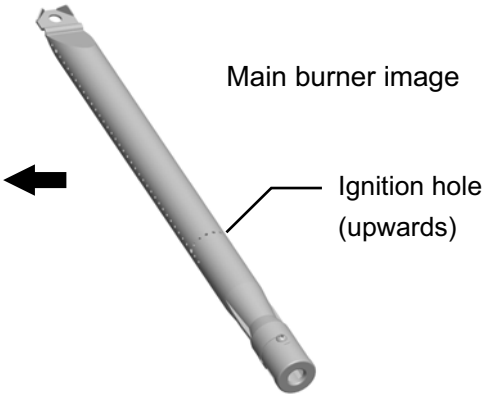
Check your grill for the following items every six months

Make sure the area around the grill free and clear of combustible materials.

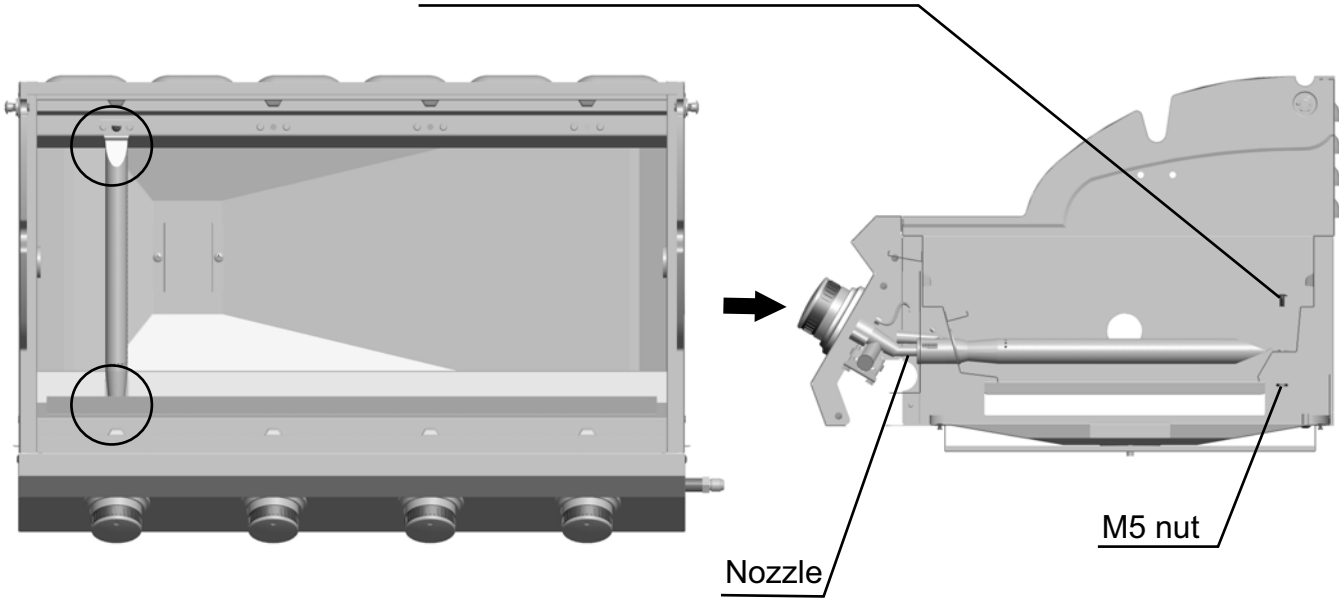
1. Make sure the combustion and ventilation openings are not obstructed.
2. Make sure the ventilation openings of the cart are not obstructed.
3. Visually check the burner flames.
4. Clean your grill as described above.
5. Check the grill for insect nests as described in the troubleshooting section on page 31.

HOW TO REPLACE MAIN BURNER





3. Line up burner and burner supporter and secure both parts by using M5x10 bolts and M5 nuts.



1. Line up burner and nozzle.
2. Assembly ignition hole of the burner downwards.

TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call.

PROBLEM	SOLUTION
When I light the grill, it does not flame immediately.	-- Make sure you have turned on the gas. -- Make sure it has a spark while you are trying to ignite the burner. -- Push in control knob and turn to ignite/preheat and hold for approximately 5 seconds and then ignite the grill. -- Make sure your burner is clean.
Regulator makes noise.	-- Vent hose on the regulator may be plugged or regulator may be faulty. -- Make sure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait 10 minutes and re-start. -- When turning the LP cylinder valve on, do not cover vent hole on the regulator. -- Check your flames for proper performance. Replace regulator if the flames are not correct. -- Purge The lines.
Grill only heats to 200-300 degrees.	-- Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer placed in the grill. -- Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be turned off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite, wait 5 seconds ignite. Repeat for additional burners. -- Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting.
Grill takes a long time to preheat.	-- Normal preheat 500-600 degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time. Volcanic rock and Briquettes should not be used in this BBQ.
Burner flames are not light blue.	-- Too much or not enough air mixes for the flame. -- Elevation is the principal cause, however cold weather can affect the mixture. -- Grill is in a windy location.

ONE-YEAR LIMITED WARRANTY

True Value Company warrants your gas grill to be free from manufacturer's defects in workmanship or material under normal operating conditions for one (1) year from the original date of purchase.
This warranty applies only to products sold at retail.
True Value Company will, at its option, repair or replace free of charge any defective part, where the Purchaser has notified their Retailer within the warranty period. In the event of product replacement, the current equivalent model will be provided. The obligation of True Value Company under this warranty is expressly limited to such repairs or replacement. This warranty does not cover the freight costs to and from the authorized repair facility.

Warranty Program:
Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. If you are not able to provide proof of purchase before or after the warranty has expired, you will be subject to parts, shipping and handling fees.

Full 30-Day Warranty:
Any missing parts can be replaced at no charge within 30 days from the date of purchase, with a valid proof of purchase.

Limited Warranty:
One (1) year warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:
- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labour costs.
- This warranty does not cover chips and scratches of porcelain, non-stick or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleansers, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights. You may also have other rights, which vary from province to province.

If you require service, please first see the "Troubleshooting" section of the Owner's Manual.

Additional assistance can be found by calling our toll-free customer service line at 1-866-814-0585, Monday to Friday from 9:00 AM to 5:00 PM (EST).